PUMPKIN PANCAKES

Creme Brulee & Pumpkin combined into a fluffy pancake

Yield: Variable



INGREDIENTS

4 oz	Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
8 oz	Pancake Mix
2 oz	Water
2 oz	Caramelized sugar
1/2 C	Pumpkin puree
1 oz	On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)

DIRECTIONS

1. Caramelize large quantity of sugar ahead of time: spread white sugar on a 1/2 size sheet pan, place in oven to melt, once liquefied pull out of oven, cool down to crystalize. Break apart, place in food processor at a slow pulse to break into smaller pieces. Set aside.
2. Mix pancake mix, pumpkin and creme brulee mix with water.
3. Grill pancakes on flat top grill until perfectly browned on each side.
4. Top with Rich's On Top and caramelized sugar.

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